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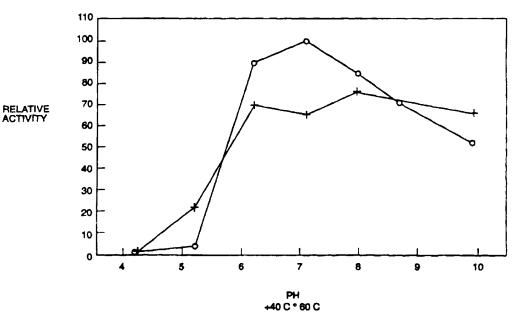
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(57) Abstract

The present invention provides a cellulase composition obtainable from *Bacillus sp.* CBS 670.93. A preferred cellulase has a calculated molecular weight of approximately 50 kD, a calculated isoelectric point of about 4 and a pH optimum on CMC of about 6-10 at 40 °C and about 7 at 60 °C.

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ALKALINE CELLULASE AND METHOD FOR PRODUCING THE SAME

BACKGROUND OF THE INVENTION

5 A. Technical field

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The present invention relates to novel cellulase compositions. The invention further relates to novel cellulase compositions, preferably derived from *Bacillus sp.*The present invention further relates to the use of the novel cellulase in compositions recognized in the art as advantageously having cellulase added thereto, including, as an additive in a detergent composition, in the treatment of cellulose containing fabrics, in the treatment of pulp and paper and in the treatment of starch for the production of high fructose com-syrup or ethanol.

B. State of the Art

Cellulases are enzymes which are capable of the hydrolysis of the 1,4 β -D-glucosidic linkages in celluloses. Cellulolytic enzymes have been traditionally divided into three major classes: endoglucanases, exoglucanases or cellobiohydrolases and β -glucosidases (Knowles, J. et al. (1987), TIBTECH 5, 255-261); and are known to be produced by a large number of bacteria, yeasts and fungi.

Primary among the applications that have been developed for the use of cellulolytic enzymes are those involving degrading (wood)cellulose pulp into sugars for (bio)ethanol production, textile treatments like 'stone washing' and 'biopolishing', and in detergent compositions. Thus, cellulases are known to be useful in detergent compositions for removing dirt, i.e., cleaning. For example, Great Britain Application Nos. 2,075,028, 2,095,275 and 2,094,826 illustrate improved cleaning performance when detergents incorporate cellulase. Additionally, Great Britain Application No. 1,358,599 illustrates the use of cellulase in detergents to reduce the harshness of cotton containing fabrics.

Another useful feature of cellulases in the treatment of textiles is their ability to recondition used fabrics by making their colors more vibrant. For example, repeated washing of cotton containing fabrics results in a greyish cast to the fabric which is believed to be due to disrupted and disordered fibrils, sometimes called "pills", caused by mechanical action. This greyish cast is particularly noticeable on colored fabrics. As a consequence, the ability of cellulase to remove the disordered

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top layer of the fiber and thus improve the overall appearance of the fabric has been of value.

Despite knowledge in the art related to many cellulase compositions having some or all of the above properties, there is a continued need for new cellulases having a varying spectrum of characteristics which are useful in, for example, treating textiles, as a component of detergent compositions, in the treatment of pulp and paper, and in the conversion of biomass. Applicants have discovered certain cellulases which have such a complement of characteristics and which are useful in such known applications of cellulase.

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SUMMARY OF THE INVENTION

It is an object of the present invention to provide a novel cellulase having beneficial properties for use in detergents, treating textiles and pulp and paper manufacturing.

According to the present invention, a cellulase is obtainable from or derived from *Bacillus sp.* CBS 670.93, or a derivative of said cellulase. CBS 670.93 is deposited at the Centraalbureau voor Schimmelcultures (CBS), Baam, Netherlands under accession number CBS 670.93, on December 23, 1993 ("CBS 670.93"). Preferably, the novel cellulase comprises an amino acid sequence according to Figure 2 (SEQ ID NO:2), or a derivative thereof having greater than 89% sequence identity, preferably at least 95% sequence identity thereto. The present invention is also directed to a novel cellulase comprising an amino acid sequence according to Figure 2 (SEQ ID NO:2), or a derivative thereof having greater than 92.5% sequence similarity, preferably greater than 97% sequence similarity thereto.

According to another embodiment, a composition is provided comprising DNA which encodes an amino acid sequence according to Figures 2 (SEQ ID NO:2), or a derivative thereof having greater than 89% sequence identity, preferably 95% sequence identity thereto. Alternatively, a composition is provided comprising DNA which encodes an amino acid sequence according to Figures 2 (SEQ ID NO:2), or a derivative thereof having greater than 92.5% sequence similarity, preferably greater than 97% sequence similarity thereto.

According to yet another embodiment of the invention, a method of transforming a suitable microorganism with DNA encoding an amino acid sequence according to the invention is provided. Additionally, a microorganism transformed with DNA according to the invention is provided.

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In an especially preferred embodiment of the present invention, the cellulase is a cellulase derived from *Bacillus sp.* CBS 670.93 having a calculated molecular weight of approximately 50 kD. The approximately 50 kD cellulase has a calculated isoelectric point of about 4 and a pH optimum on CMC of about 6-10 at 40 °C and about 7 at 60 °C.

BRIEF DESCRIPTION OF THE FIGURES

Figure 1 shows the pH profile activity of an approximately 50 kD cellulase derived from CBS 670.93 at 40 °C and 60 °C.

Figure 2 shows the DNA sequence (SEQ ID. NO. 1) and deduced amino acid sequence (SEQ ID. NO. 2) for the 50 kD cellulase derived from CBS 670.93 with the leader peptide sequence underlined, which upon secretion is cleaved to yield the mature enzyme.

DETAILED DESCRIPTION OF THE INVENTION

"Derivative" is intended to indicate a protein which is derived from the native protein by addition of one or more amino acids to either or both the C- and Nterminal end of the native protein, substitution of one or more amino acids at one or a number of different sites in the native amino acid sequence, deletion of one or more amino acids at either or both ends of the native protein or at one or more sites in the amino acid sequence, or insertion of one or more amino acids at one or more sites in the native amino acid sequence. The preparation of an enzyme derivative is preferably achieved by modifying a DNA sequence which encodes for the native protein, transformation of that DNA sequence into a suitable host, and expression of the modified DNA sequence to form the derivative enzyme. The derivative of the invention includes peptides comprising altered amino acid sequences in comparison with a precursor enzyme amino acid sequence (e.g., a wild type or native state enzyme according to the present invention) and which peptides retain a characteristic enzyme nature of the precursor enzyme but which have altered properties in some specific aspect. For example, an altered cellulase may have an increased pH optimum or increased temperature resistance but will retain its characteristic cellulolytic activity. Derivatives also includes chemical modifications of amino acid residues within the enzyme molecule.

A cellulase is "obtainable from" *Bacillus* 670.93 if such cellulase has an amino acid sequence which corresponds to the amino acid sequence of a cellulase which may be obtained from that organism. Thus cellulase with an identical amino

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acid sequence to the 50 kD cellulase of the invention derived from a different Bacillus would be "obtainable from" Bacillus 670.93.

"Host cell" means a cell which has the capacity to act as a host and expression vehicle for a recombinant DNA vector according to the present invention. In a preferred embodiment according to the present invention, "host cell" means the cells of *Bacillus*.

"DNA construct" or "DNA vector" means a nucleotide sequence which comprises one or more DNA fragments encoding any of the novel cellulases or cellulase derivatives described above.

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In a preferred embodiment, the cellulase is obtainable from the Centraal Bureau voor Schimmelcultures, Baarn, the Netherlands through microorganism deposition number CBS 670.93 (described in application PCT/EP94/04312), deposited under the Budapest Convention on December 23, 1993. As used herein, the deposited species will be referred to as CBS 670.93. In a more preferred embodiment, the cellulase of the invention is an approximately 50 kD cellulase (calculated on the basis of amino acid sequence of the mature protein) derived from CBS 670.93 (referred to herein as the "50 kD Cellulase"). The approximately 50 kD cellulase has a calculated pl for the mature protein of about 4 and a pH optimum on CMC of about 6-10 at 40 °C and about 7 at 60 °C.

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The gene encoding the amino acid sequence of the approximately 50 kD cellulase was analyzed by comparison with the accessible sequence data in various libraries (GenBank, Swiss-Prot, EMBL and PIR) using the of CAOS/CAMM Center, University of Nijmegen, Holland. A search of databases for a comparison of the cellulase encoded by the DNA sequence of the present invention with cellulases encoded by published or known cellulase gene sequences revealed that the greatest amount of amino acid identity was found in the cellulase CelA of *Bacillus* sp. N-4 (Fukumori et al., J. Bacter., vol. 168, pp. 479-485 (1986)).

The approximately 50 kD cellulase was shown to be 89% identical in sequence and 92.5% similar in sequence using the TFastA program as described by Pearson & Lipman, Proc. Nat. Acad. Sci., vol. 85, pp. 2444-2448 (1988) to the closest published cellulase sequence. The TFastA Data Searching Program is commercially available in the Sequence Analysis Software Package Version 6.0 (Genetic Computer Group, Univ. Wisconsin Biotechnology Center, Madison, Wisconsin 53705). Thus, the present invention encompasses a cellulase which has

an amino acid sequence according to that in Figure 2 (SEQ ID NO:2) or a derivative

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thereof having greater than 89% sequence identity, preferably greater than 95% sequence identity thereto. The present invention further encompasses a cellulase which has an amino acid sequence having greater than 92.5% sequence similarity, preferably greater than 97% sequence similarity to the amino acid sequence according to Figure 2 (SEQ ID NO:2).

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The present invention also discloses a process for the production of the cellulase. In one embodiment, the cellulase may be produced by cultivating a suitable organism, e.g., Bacillus sp. CBS 670.93, under conditions so as to produce the cellulase. Preferably, such conditions include those generally suggested for the cultivation of Bacillus to maximize cellulase production and include the use of a cellulose derived substrate as an energy source in combination with necessary salts, ions and other well known ingredients. Generally, the medium used to cultivate the cells may be any conventional medium suitable for growing bacteria. The cells may be cultivated under aerobic conditions in a nutrient medium containing assimilable carbon and nitrogen together with other essential nutrients. Suitable carbon sources are carbohydrates such as sucrose, glucose and starch, or carbohydrate containing materials such as cereal grain, malt, rice and sorghum. The carbohydrate concentration incorporated in the medium may vary widely, e.g., up to 25% and down to 1-5%, but usually 8-10% will be suitable, the percentages being calculated as equivalents of glucose. The nitrogen source in the nutrient 20 medium may be of inorganic and/or organic nature. Suitable inorganic nitrogen sources are nitrates and ammonium salts. Among the organic nitrogen sources used regularly in fermentation processes involving the cultivation of bacteria are soybean meal, cotton seed meal, peanut meal, casein, com, com steep liquor, yeast extract, urea and albumin. In addition, the nutrient medium should also 25 contain standard trace substances.

The cellulase may be recovered from the medium by conventional procedures including separating the cells from the medium by centrifugation or filtration, if necessary after disruption of the cells, precipitating the proteinaceous components of the supernatant or filtrate by means of a salt, e.g., ammonium sulfate, followed by purification by a variety of chromatographic procedures, e.g., ion exchange chromatography, affinity chromatography or similar art recognized procedures. For the production of the alkaline cellulase according to the invention, it is preferred to cultivate under alkaline conditions using media containing a cellulose based energy source.

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Preferably, the cellulase according to the present invention is produced utilizing genetic engineering techniques by transforming a suitable host cell with a gene encoding the cellulase and expressing under conditions appropriate for host cell growth and cellulase expression. As a first step, the chromosomal DNA may be obtained from the donor bacterial strain by the method of Saito and Miura (Saito & Miura, Biochim. Biophys. Acta., vol. 72, pp. 619 (1963)) or by a similar method. Restriction enzyme cleavage of the chromosomal DNA thus obtained gives DNA fragments containing the alkaline cellulase gene. For this purpose, any restriction enzyme may be used provided that it does not cleave the region of said gene. In the alternative, a restriction enzyme may be used which cleaves the gene, using however, a reduced enzyme concentration or incubation time to permit only partial digestion. A preferred restriction endonuclease is Sau3A. From the resulting digestion mixture, suitable fragments (2-6 kb) can be isolated and used to transform a suitable host cell with a DNA construct, e.g., with a DNA construct including the approximately 1.9 kb DNA fragment encoding the 50 kD cellulase according to the invention which has been ligated to a suitable vector sequence. The ligation mixture is then transformed into a suitable host.

The gene encoding the cellulase of the present invention can be cloned using λ-phage (expression) vectors and *E. coli* host cells. (Alternatively PCR cloning using consensus primers designed on conserved domains may be used). Applicants have discovered that transformation of the gene encoding the cellulase of the present invention and expression in *E. coli* results in an active protein. After a first cloning step in *E. coli*, a cellulase gene according to the present invention can be transferred to a more preferred industrial expression host such as *Bacillus* or *Streptomyces* species, a filamentous fungus such as *Aspergillus* or *Trichoderma*, or a yeast such as *Saccharomyces*. High level expression and secretion obtainable in these host organisms allows accumulation of the cellulase in the fermentation medium from which it can subsequently be recovered.

Preferably, the expression host cell comprises a *Bacillus* sp., more preferably *Bacillus licheniformis* or *Bacillus subtilis*. In an especially preferred embodiment, the transformation host is deleted for protease genes to ensure that the product cellulase is not subject to proteolysis in the fermentation broth or concentrates thereof. A preferred general transformation and expression protocol for protease deleted *Bacillus* strains is provided in Ferrari et al., U.S. Patent No.

5,264,366, incorporated herein by reference. Also preferably, the fermentation of the transformed *Bacillus* host is conducted at a pH of about 6.9. Transformation and expression in *Aspergillus* is described in, for example, Berka et al., U.S. Patent No. 5,364,770, incorporated herein by reference. A preferred promoter when the transformation host cell is *Bacillus* is the *apr*E promoter.

The instant approximately 50 kD cellulase derived from CBS 670.93 has been shown to be useful in buffer systems comprising glycine, ammonium acetate, borax and/or tris. This cellulase has also been found to be activated on CMC by the presence of magnesium and inhibited by the presence of calcium. A proportion of calcium to magnesium of about 750ppm: 250 ppm has also been found to result in an activity benefit.

According to the present invention, the cellulase compositions described above may be employed in detergent compositions according to art-recognized methods of utilizing cellulases in detergents. The excellent activity of the instant cellulase at alkaline pH should result in the present cellulase being especially useful in high pH detergents.

The invention will be explained in more detail in the following examples which are provided for illustrative purposes and should not to be construed as limitative of the invention.

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EXAMPLE 1

Screening And Isolation of Cellulase From Alkaline Soil And Water Samples

Two methods were applied for the isolation of cellulase-producing microorganisms from alkaline soil and water samples. In one method, the soil and water samples were suspended in 0.85% saline solution and directly used in the carboxymethyl cellulose (CMC)-agar diffusion assay for detection of cellulase producing colonies. In a second method, the soil and water samples were enriched for cellulase containing strains by incubation in a cellulose containing liquid minimal medium or GAM-medium for 1 to 3 days at 40°C. Cultures that showed bacterial growth were analyzed for cellulase activity using the CMC-agar diffusion assay for detection of cellulase producing colonies. The CMC-agar diffusion assay and enrichment procedure utilized a minimal medium preparation at a pH of about 9.7 comprising 1% KNO₃, 0.1% yeast extract (Difco), 0.1% KH₂PO₄, 0.02% MgSO₄.7H₂O₁, 1% Na₂CO₃, 4% NaCl and 0.25% CMC (Sigma C-4888). For solidification 1.5% agar was added.

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One of two procedures was used for the CMC-agar diffusion assay depending on whether colonies or liquid fractions were tested. For testing colonies, cell suspensions in 0.85% saline solution were plated on CMC-containing minimal medium. After incubation for 1 to 3 days at 40°C, the plates were replica plated and the parent plate was flooded with 0.1% Congo Red for 15 minutes. The plates were destained with 1M NaCl for 30 minutes. The strains that showed a cleaning zone around the colony were isolated as potential cellulases producing microorganisms. Liquid fractions were assayed by pipetting 40 µl aliquots of enzyme solution or fermentation broth into wells punched out from a layer of 5 mm of minimal medium in a petri dish. After incubation for 16 hours at 40°C cellulase activity was detected by Congo Red / NaCl treatment. The diameter of the cleaning zone is a measure for the CMCase activity.

Strains which showed clearing zones using either of the two screening methods were selected for growing up and isolation of cellulase. The colonies were fermented in 25 millilitre GAM-medium in 100 millilitre shake flasks in an Incubator Shaker (New Brunswick Scientific, Edison, NJ, USA), at 250 r.p.m. at 40°C for 72 hours. CMCase activity was determined in the culture broth at pH 9 and 40°C to verify the presence of cellulase in the fermentation broth. The complex medium (GAM) used for enzyme production consisted of Peptone (Difco) 0.5%, Yeast extract (Difco) 0.5%, Glucose. H2O 1%, KH2PO4 0.1%, MgSO4.7H2O 0.02%, Na2CO3 1%, NaCl 4%. The pH was adjusted to 9.5 with 4M HCl after which 1% CMC was added.

Utilizing the method described above, a cellulase producing microorganism was isolated which was further characterized as small straight rods, occurring occaisonally in pairs and being motile. The terminal to sub-terminal spores were ellipsoidal with a clear swelling of the sporangium. Colonies on GAM-agar appeared as a creamy white, dull (i.e., not shiny) having an irregular surface with a filamentous margin. Based on 16S rRNA sequence analysis, the microorganism was classified as species of the genus *Bacillus*. The organism is referred to herein as CBS 670.93 and is deposited in the Centraal Bureau voor Schimmelcultures, Baam, The Netherlands under that accession number.

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EXAMPLE 2

Isolation of DNA, Transformation and Expression of Cellulase

The alkaliphilic *Bacilli* strain CBS 670.93 was chosen as a donor strain for expression cloning in *E. coli*. Chromosomal DNA was isolated according to the method described by Saito & Miura, Biochim. Biophys. Acta., vol. 72, pp. 619-629 (1963).

The isolated chromosomal DNA is partially digested by the restriction enzyme Sau3A using serial diluted enzyme solutions, for one hour at 37°C using React Buffers (Gibco BRL Life Technologies, Gaithersburg, Md., USA) under conditions recommended by the supplier. The digested DNA is fractionated by agarose gel electrophoresis and suitable fractions (2-6 kb) are isolated from the gel using QlAquick Gel Extraction Kit according to the protocol described by the supplier (QlAGEN inc., Chatsworth, Ca., USA).

The Sau3A fragments of the chromosomal DNA are used to construct genomic gene libraries in a BamH1, digested CIAP treated ZAP Express vector according to the protocol described by the supplier (Stratagene Cloning Systems, La Jolla, Ca., USA). pBK-CMV phagmids, containing the cloned DNA inserts, were excised from the ZAP ExpressTM vector and transformed into E. coli strain XLOLR.

Recombinant clones are screened by agar diffusion as described by Wood et al., Meth. Enzym., vol. 160, pp. 59-74 (1988). Strains that showed clearing zones around the colony are isolated. The CMCase activity of the isolated recombinants is determined after fermentation for 48 hours in 4°YEP-medium consisting of Yeast Extract (Difco) 4%, peptone (Difco) 8%, lactose 0.2%, ampicillin 100µg/ml. The recombinant protein is purified (Example 3) and the amino acid sequence is determined (SEQ ID: NO 2).

Plasmid DNA of the cellulase producing recombinant is isolated using a QIAprep Plasmid Kit according to the protocol described by the supplier (QIAGEN Inc.). The plasmid contained an approximately 1.9 kb insert of chromosomal DNA. The nucleotide sequence of a fragment of 1933 bp is determined using a set of degenerated oligonucleotides derived from the N-terminal amino acid sequence as a primer to locate the gene on the 1.9 kb insert. The 1933 bp fragment contains an open reading frame of 1422 bp from which a protein of 467 amino acids can be deduced including a 26 amino acid leader sequence. The nucleotide sequence of the gene (SEQ. ID. NO:1) coding for said cellulase and the deduced amino acid

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sequence (SEQ iD NO:2) of the isolated single cellulase may then be determined and is illustrated in Figure 2.

EXAMPLE 3

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Purification of Cellulase

The cellulase producing clones from Example 2 were grown on a complex medium (4°YEP) consisting of Yeast Extract (Difco) 4%, Peptone (Difco) 8%, lactose 0.2%, 100 μg/ml ampicillin). The fermentation broth was separated from the culture liquid by centrifugation (8000 rpm). The cellulase in the supernatant was precipitated with ammonium sulphate (65% saturation). The precipitate was dissolved in 25 mM phosphate buffer pH 7 + 5 mM EDTA until a conductivity of 7 mS/cm was achieved. This solution was applied to a Q-Sepharose FF (diameter 5 cm, length 10 cm) Anion Exchange column, after which the column was washed with 25 mM phosphate buffer pH 7 + 5 mM EDTA until an absorbency of 0.2 AU. A gradient of 0 to 0.5 M NaCl in 25 mM phosphate pH 7 was applied to the column in 80 minutes followed by a gradient from 0.5 to 1 M NaCl in 10 minutes. Elution took place in the first gradient. After elution the column was cleaned (upflow) with 1 M NaOH and equilibrated again with 25 mM phosphate pH 7 + 5 mM EDTA. Depending on the elution profile, the obtained cellulase had a purity of up to about 80%.

EXAMPLE 4

Properties of Cellulase According to the Invention

To determine the pH/temperature profile of the approximately 50 kD cellulase according to the invention, the activity of the cellulase was measured on CMC at various pH and temperature values. A solution comprising the approximately 50 kD cellulase was combined in a buffer in diluted with 10 mM phosphate buffer (pH 7). (pH was controlled by using buffer comprising a mixture of 100 ml 1 M phosphoric acid, 100 ml citric acid and 600 ml distilled water having the pH adjusted to 4, 5, 6, 7, 8, 9 or 10 using 4 M NaOH, after which the mixture is filled to 1 L using distilled water). The enzyme solution was diluted until 0.05 U/ml measured at pH 7 and 40°C. Each buffer system was tested to ascertain the actual pH after mixing 0.5 ml Buffer, 0.5 ml substrate (1% CMC) and 0.1 ml 10 mM

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phosphate buffer. Actual pH for the pH 4, 5, 6, 7, 8, 9 and 10 solutions was 4.2, 5.2, 6.2, 7, 8, 8.7 and 9.9, respectively.

The results are illustrated in Figure 1 showing the excellent alkaline activity of the cellulase. The slope of the calibration curve is dependent on the pH of the enzyme substrate mixture for that reason two glucose standards at each pH are taken (500 mg glucose. H2)/100 ml 10 and 25 times diluted.

Cellulase activity may be assayed using a modified PAHBAH method (Lever M. Anal. Biochem. 1972, <u>47</u>, 273-279 and Lever M. Anal. Biochem. 1977, <u>81</u>, 21-27) as follows. The pH/temperature profiles may be determined using a fixed enzyme concentration which fits in the linear range of the dose response profile measured at pH 7 and 40°C. This enzyme concentration may be used for the measurement of the activities under all other determined conditions. A test tube is filled with 250 μ l 2.5% CMC in 50 mM glycine buffer pH 9 (CMC-low viscosity is purchased from Sigma) and 250 µl aliquots of the 50 kD cellulase, diluted in the appropriate buffer. The test tube is incubated for 30 minutes at 40°C in a waterbath, whereafter 1.5 ml of a daily fresh prepared PAHBAH solution (1% PAHBAH in 100 ml 0.5 M NaOH with 100 ml bismuth solution (containing 48.5 g bismuth nitrate, 28.2 g potassium sodium tartrate and 12.0 g NaOH in 100 ml) is added. The mixture is heated at 70°C for 10 minutes, after which it is cooled on ice for 2 minutes. The absorption is measured at 410 nm. To eliminate the background absorbance of the enzyme samples a control experiment is executed as follows: a tube with substrate is incubated under the same conditions as the test tube. After the incubation 1.5 ml PAHBAH and the enzyme preparation is added (in this order). One unit (U) is defined as the amount of enzyme producing 1 µmol of glucose from CMC equivalent determined as reducing sugars per minute per gram product.

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SEQUENCE LISTING

Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25 -20 -15		
(A) NAME: Gist-brocades (B) STREET: Nateringseweg 1 (C) CITY: Delft (E) COUNTRY: The Netherlands (F) POSTAL CODE (ZIP): 2611 XT (ii) TITLE OF INVENTION: Novel Cellulase and Its Applications (iii) NUMBER OF SEQUENCES: 2 (iv) COMPUTER READABLE FORM: (A) MEDIUM TYPE: Floppy disk (B) COMPUTER: IBM PC compatible (C) OPERATING SYSTEM: PC-DOS/MS-DOS (D) SOFTWARE: Patentin Release #1.0, Version #1.25 (EPO) (2) INFORMATION FOR SEQ ID NO: 1: (1) SEQUENCE CHARACTERISTICS: (A) LENGTH: 1404 base pairs (B) TYPE: nucleic acid (C) STRANDEDNESS: double (D) TOPOLOGY: linear (ii) MOLECULE TYPE: DNA (genomic) (iii) HYPOTHETICAL: NO (vi) ORIGINAL SOURCE: (A) ORGANISM: Bacillus #D. (C) INDIVIDUAL ISOLATE: CBS 670.93 (ix) FEATURE: (A) NAME/KEY: sig_peptide (B) LOCATION: 1.78 (ix) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= *endoglucanase* (ix) FEATURE: (A) NAME/KEY: CDS (B) LOCATION: 1.1404 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 1: ATG AAAA AAG ATA ACT ACT ATT TTT GCC GTA TTG CTC ATG ACA TTG GCG Met Lys Lys 11e Thr Thr 11e Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25 ON THE TIME OF AND ACC ACG GCG GCT GAT GAT TAT TCA GTT GTA	(1) GENERAL INFORMATION:	
Applications (iii) NUMBER OF SEQUENCES: 2 (IV) COMPUTER READRLE FORM:	(A) NAME: Gist-brocades (B) STREET: Wateringseweg l (C) CITY: Delft (E) COUNTRY: The Netherlands	
(iv) COMPUTER READABLE FORM: (A) MEDIUM TYPE: Floppy disk (B) COMPUTER: IBM PC compatible (C) OPERATING SYSTEM: PC-DOS/MS-DOS (D) SOFTWARE: Patentin Release #1.0, Version #1.25 (EPO) (2) INFORMATION FOR SEQ ID NO: 1: (1) SEQUENCE CHARACTERISTICS: (A) LENGTH: 1404 base pairs (B) TYPE: nucleic acid (C) STRANDENNESS: double (D) TOPOLOGY: linear (11) MOLECULE TYPE: DNA (genomic) (11) HYPOTHETICAL: NO (11) ANTI-SENSE: NO (11) ANTI-SENSE: NO (12) ORIGINAL SOURCE: (A) ORGANISM: Bacillus sp. (C) INDIVIDUAL ISOLATE: CBS 670.93 (1X) FEATURE: (A) NAME/KEY: sig_peptide (B) LOCATION: 178 (ix) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase" /EC_number= 3.2.1.4 /product= "BCE103 cellulase" (1x) FEATURE: (A) NAME/KEY: CDS (B) LOCATION: 11404 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 1: ATG AAA AAG ATA ACT ACT ATT TTT GCC GTA TTG CTC ATG ACA TTG GCG Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25 -20 -20 ADC ACG ACG GCG GCT GAT GAT TAT TCA GTT GTA		
(A) MEDIUM TYPE: Floppy disk (B) COMPUTER: IBM PC compatible (C) OPERATING SYSTEM: PC-DOS/MS-DOS (D) SOFTWARE: Patentin Release #1.0, Version #1.25 (EPO) (2) INFORMATION FOR SEQ ID NO: 1: (1) SEQUENCE CHARACTERISTICS: (A) LENGTH: 1404 base pairs (B) Type: nucleic acid (C) STRANDEDNESS: double (D) TOPOLOGY: linear (a) MOLECULE TYPE: DNA (genomic) (ii) HYPOTHETICAL: NO (vi) ORIGINAL SOURCE: (A) ORGANISM: Bacillus sp. (C) INDIVIDUAL ISOLATE: CBS 670.93 (ix) FEATURE: (A) NAME/KEY: sig_Deptide (B) LOCATION: 178 (ix) FEATURE: (A) NAME/KEY: mat_Deptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase" //EC number= 3.2.1.4 //product= "BCE103 cellulase" (ix) FEATURE: (A) NAME/KEY: CDS (B) LOCATION: 11404 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 1: ATG AAA AAG ATA ACT ACT ATT TTT GCC GTA TTG CTC ATG ACA TTG GCG Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25 -20 -20 -20 -20 -20 -20 -20 -27 -28 -28 -28 -27 -28 -28 -27 -28 -28 -27 -28 -28 -27 -28 -28 -28 -27 -28 -28 -28 -27 -28 -28 -27 -28 -28 -28 -28 -28 -28 -28 -28 -27 -28 -28 -28 -28 -28 -28 -28 -28 -28 -28	(iii) NUMBER OF SEQUENCES: 2	
(a) SEQUENCE CHARACTERISTICS: (A) LENGTH: 1404 base pairs (B) TYPE: nucleic acid (C) STRANDEDNESS: double (D) TOPOLOGY: linear (11) MOLECULE TYPE: DNA (genomic) (111) HYPOTHETICAL: NO (111) ANTI-SENSE: NO (V1) ORIGINAL SOURCE: (A) ORGANISM: Bacillus sp. (C) INDIVIDUAL ISOLATE: CBS 670.93 (1X) FEATURE: (A) NAME/KEY: sig_peptide (B) LOCATION: 178 (1X) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase" /EC_number= 3.2.1.4 /product= "BCE103 cellulase" (1X) FEATURE: (A) NAME/KEY: CDS (B) LOCATION: 11404 (X1) SEQUENCE DESCRIPTION: SEQ ID NO: 1: ATG AAA AAG ATA ACT ACT ATT TTT GCC GTA TTG CTC ATG ACA TTG GCG Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25 -20 -25	(A) MEDIUM TYPE: Floppy disk (B) COMPUTER: IBM PC compatible (C) OPERATING SYSTEM: PC-DOS/MS-DOS	EPO)
(A) LENGTH: 1404 base pairs (B) TYPE: nucleic acid (C) STRANDEDNESS: double (D) TOPOLOGY: linear (ii) MOLECULE TYPE: DNA (genomic) (iii) HYPOTHETICAL: NO (vi) ORIGINAL SOURCE: (A) ORGANISM: Bacillus sp. (C) INDIVIDUAL ISOLATE: CBS 670.93 (ix) FEATURE: (A) NAME/KEY: sig_peptide (B) LOCATION: 178 (ix) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase"	(2) INFORMATION FOR SEQ ID NO: 1:	
(iii) HYPOTHETICAL: NO (iii) ANTI-SENSE: NO (vi) ORIGINAL SOURCE:	(A) LENGTH: 1404 base pairs (B) TYPE: nucleic acid (C) STRANDEDNESS: double	
(vi) ORIGINAL SOURCE: (A) ORGANISM: Bacillus sp. (C) INDIVIDUAL ISOLATE: CBS 670.93 (ix) FEATURE: (A) NAME/KEY: sig_peptide (B) LOCATION: 178 (ix) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase"	(li) MOLECULE TYPE: DNA (genomic)	
(VI) ORIGINAL SOURCE: (A) ORGANISM: Bacillus sp. (C) INDIVIDUAL ISOLATE: CBS 670.93 (IX) FEATURE: (A) NAME/KEY: sig_peptide (B) LOCATION: 178 (IX) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase"	(ill) HYPOTHETICAL: NO	
(A) ORGANISM: Bacillus sp. (C) INDIVIDUAL ISOLATE: CBS 670.93 (IX) FEATURE: (A) NAME/KEY: sig_peptide (B) LOCATION: 178 (iX) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase"	(111) ANTI-SENSE: NO	
(A) NAME/KEY: sig_peptide (B) LOCATION: 178 (ix) FEATURE: (A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase"	(A) ORGANISM: Bacillus sp.	
(A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase"	(A) NAME/KEY: sig peptide	
(A) NAME/KEY: CDS (B) LOCATION: 11404 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 1: ATG AAA AAG ATA ACT ACT ATT TTT GCC GTA TTG CTC ATG ACA TTG GCG Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25 TTO TTG ACT ATA GCA AAC ACG ACA GCG GCT GAT GAT TAT TCA GTT GTA	(A) NAME/KEY: mat_peptide (B) LOCATION: 791404 (D) OTHER INFORMATION: /function= "endoglucanase" /EC number= 3.2.1.4	
ATG AAA AAG ATA ACT ACT ATT TTT GCC GTA TTG CTC ATG ACA TTG GCG Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25 -20 -15	(A) NAME/KEY: CDS	
Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu met Thr Deu Ala -26 -25 -20 -15 -20 -15	(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 1:	
TTG TTC AGT ATA GGA AAC ACG ACA GCG GCT GAT GAT TAT TCA GTT GTA	Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Met Thr Deu Al	CG 48
Leu Phe Ser Ile Gly Asn Thr Thr Ala Ala Asp Asp Tyr Ser Val Val	TTG TTC AGT ATA GGA AAC ACG ACA GCG GCT GAT GAT TAT TCA GTT GT Leu Phe Ser Ile Gly Asn Thr Thr Ala Ala Asp Asp Tyr Ser Val Va -10	TA 96 al

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GAG Glu	GAA Glu	CAT His	GGG Gly 10	Gln	CTA Leu	AGT Ser	ATT	AGT Ser 15	Asn	GGT Gly	GAA Glu	TTA Leu	GTC Val 20	Asn	GAA Glu	144
CGA Arg	GGC	GAA Glu 25	Gln	GTT Val	CAG Gln	TTA Leu	AAA Lys 30	Gly	ATG Met	AGT Ser	TCC Ser	CAT His	Gly	TTG Leu	CAA Gln	192
TGG Trp	TAC Tyr 40	Gly	CAA Gln	TTT Phe	GTA Val	AAC Asn 45	TAT Tyr	GAA Glu	AGC Ser	ATG Met	AAA Lys 50	Trp	CTA Leu	AGA Arg	GAT As p	240
GAT Asp 55	Trp	GGA Gly	ATA Ile	ACT Thr	GTA Val 60	TTC Phe	CGA Arg	GCA Ala	GCA Ala	ATG Met 65	Tyr	ACC Thr	TCT	TCA Ser	GGA Gly 70	288
GGA Gly	TAT	ATT Ile	GAC Asp	GAT Asp 75	CCA Pro	TCA Ser	GTA Val	AAG Lys	GAA Glu 80	AAA Lys	GTA Val	AAA Lys	GAG Glu	ACT Thr 85	GTT Val	336
GAG Glu	GCT Ala	GCG Ala	ATA Ile 90	GAC Asp	CTT Leu	GGC Gly	ATA Ile	TAT Tyr 95	GTG Val	ATC Ile	ATT	GAT Asp	TGG Trp 100	CAT His	ATC Ile	384
CTT	TCA Ser	GAC Asp 105	AAT Asn	GAC Asp	CCG Pro	AAT Asn	ATA Ile 110	TAT Tyr	AAA Lys	GAA Glu	GAA Glu	GCG Ala 115	AAG Lys	GAT Asp	TTC Phe	432
TTT Phe	GAT Asp 120	GAA Glu	ATG Met	TCA Ser	GAG Glu	TTG Leu 125	TAT Tyr	GGA Gly	GAC Asp	TAT Tyr	CCG Pro 130	AAT Asn	GTG Val	ATA Ile	TAC Tyr	480
GAA Glu 135	ATT Ile	GCA Ala	AAT Asn	GAA Glu	CCG Pro 140	AAT Asn	GGT Gly	AGT Ser	GAT Asp	GTT Val 145	ACG Thr	TGG Trp	GAC As p	AAT Asn	CAA Gln 150	528
ATA Ile	AAA Lys	CCG Pro	TAT Tyr	GCA Ala 155	GAA Glu	GAA Glu	GTG Val	ATT Ile	CCG Pro 160	GTT Val	ATT Ile	CGT Arg	gac Asp	AAT Asn 165	GAC Asp	576
CCT Pro	AAT Asn	AAC Asn	ATT Ile 170	GTT Val	ATT Ile	GTA Val	GGT Gly	ACA Thr 175	GGT Gly	ACA Thr	TGG Trp	AGT Ser	CAG Gln 180	gat Asp	GTC Val	624
CAT His	CAT His	GCA Ala 185	GCC Ala	GAT Asp	TAA Taa	CAG Gln	CTT Leu 190	GCA Ala	GAT Asp	CCT Pro	AAC Asn	GTC Val 195	ATG Met	TAT Tyr	GCA Ala	672
TTT Phe	CAT His 200	TTT Phe	TAT Tyr	GCA Ala	GGA Gly	ACA Thr 205	CAT His	GGA Gly	CAA Gln	AAT Asn	TTA Leu 210	CGA Arg	gac As p	CAA Gln	GTA Val	720
GAT As p 215	TAT Tyr	GCA Ala	TTA Leu	GAT Asp	CAA Gln 220	GGA Gly	GCA Ala	GCG Ala	ATA Ile	TTT Phe 225	GTT Val	AGT Ser	GAA Glu	TGG Trp	GGG Gly 230	768
ACA Thr	AGT Ser	GCA Ala	GCT Ala	ACA Thr 235	GGT Gly	GAT Asp	GGT Gly	Gly	GTG Val 240	TTT Phe	TTA Leu	GAT Asp	GAA Glu	GCA Ala 245	Gln	816
GTG Val	TGG Trp	ATT Ile	GAC Asp 250	TTT Phe	ATG Met	gat Asp	Glu	AGA Arg 255	AAT As n	TTA Leu	AGC Ser	TGG Trp	GCC Ala 260	AAC Asn	TGG Trp	864
TCT Ser	CTA L e u	ACG Thr 265	CAT His	aag Lys	GAT As p	Glu	TCA Ser 270	TCT Ser	GCA Ala	GCG Ala	TTA Leu	ATG Met 275	CCA Pro	GGT Gly	GCA Ala	912

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AAT Asn	CCA Pro 280	ACT Thr	GGT Gly	GGT Gly	TGG Trp	ACA Thr 285	GAG Glu	GCT Ala	GAA Glu	CTA Leu	TCT Ser 290	CCA Pro	TCT Ser	GGT Gly	ACA Thr	960
TTT Phe 295	GTG Val	AGG Arg	GAA Glu	AAA Lys	ATA Ile 300	AGA Arg	GAA Glu	TCA Ser	GCA Ala	TCT Ser 305	ATT Ile	CCG Pro	CCA Pro	AGC Ser	GAT Asp 310	1008
CCA Pro	ACA Thr	CCG Pro	CCA Pro	TCT Ser 315	GAT Asp	CCA Pro	GGA Gly	GAA Glu	CCG Pro 320	gat As p	CCA Pro	GGA Gly	GAA Glu	CCG Pro 325	GAT Asp	1056
CCA Pro	ACG Thr	CCC Pro	CCA Pro 330	AGT Ser	GAT As p	CCA Pro	GGA Gly	GAG Glu 335	TAT Tyr	CCA Pro	GCA Ala	TGG Trp	GAT Asp 340	TCA Ser	AAT Asn	1104
CAA Gln	ATT Ile	TAC Tyr 345	ACA Thr	AAT Asn	GAA Glu	ATT Ile	GTG Val 350	TAT Tyr	CAT His	AAC ABn	GCT Gly	CAG Gln 355	TTA Leu	TGG Trp	CAA Gln	1152
GCG Ala	AAA Lys 360	TGG Trp	TGG Trp	ACA Thr	CAA Gln	AAT Asn 365	CAA Gln	GAG Glu	CCA Pro	GGT Gly	GAC As p 370	CCA Pro	TAC Tyr	GGT Gly	CCG Pro	1200
TGG Trp 375	Glu	CCA Pro	CTC Leu	AAA Lys	TCT Ser 380	GAC Asp	CCA Pro	GAT Asp	TCA Ser	GGA Gly 385	GAA Glu	CCG Pro	GAT Asp	CCA Pro	ACG Thr 390	1248
CCC Pro	CCA Pro	AGT Ser	GAT Asp	CCA Pro 395	GGA Gly	GAG Glu	TAT Tyr	CCA Pro	GCA Ala 400	TGG Trp	GAT Asp	TCA Ser	AAT Asn	CAA Gln 405	ATT	1296
TAC Tyr	ACA Thr	AAT Asn	GAA Glu 410	ATT	GTG Val	TAC Tyr	CAT	AAC Asn 415	Gly	CAG Gln	CTA Leu	TGG Trp	CAA Gln 420	GCA Ala	AAA Lys	1344
TGG Trp	TGG Trp	ACA Thr 425	CAA Gln	AAT Asn	CAA Gln	GA G Glu	CCA Pro 430	GGT Gly	GAC Asp	CCA Pro	TAT Tyr	GGT Gly 435	CCG Pro	TGG Trp	GAA Glu	1392
	CTC Leu 440	Asn														1404

- (2) INFORMATION FOR SEQ ID NO: 2:
 - (i) SEQUENCE CHARACTERISTICS:
 - (A) LENGTH: 467 amino acids
 (B) TYPE: amino acid
 (D) TOPOLOGY: linear
 - (11) MOLECULE TYPE: protein
 - (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 2:

Met Lys Lys Ile Thr Thr Ile Phe Ala Val Leu Leu Met Thr Leu Ala -26 -25

Leu Phe Ser Ile Gly Asn Thr Thr Ala Ala Asp Asp Tyr Ser Val Val

Glu Glu His Gly Gln Leu Ser Ile Ser Asn Gly Glu Leu Val Asn Glu 10 15 20

Arg Gly Glu Gln Val Gln Leu Lys Gly Met Ser Ser His Gly Leu Gln 25 30 35

Trp Tyr Gly Gln Phe Val Asn Tyr Glu Ser Met Lys Trp Leu Arg Asp 40 50

Asp Trp Gly Ile Thr Val Phe Arg Ala Ala Met Tyr Thr Ser Ser Gly 55 60 65

Gly Tyr Ile Asp Asp Pro Ser Val Lys Glu Lys Val Lys Glu Thr Val 75 80 85

Glu Ala Ala Ile Asp Leu Gly Ile Tyr Val Ile Ile Asp Trp His Ile 90 95 100

Leu Ser Asp Asn Asp Pro Asn Ile Tyr Lys Glu Glu Ala Lys Asp Phe 105

Phe Asp Glu Met Ser Glu Leu Tyr Gly Asp Tyr Pro Asn Val Ile Tyr 120 130

Glu Ile Ala Asn Glu Pro Asn Gly Ser Asp Val Thr Trp Asp Asn Gln 135 140 145

Ile Lys Pro Tyr Ala Glu Glu Val Ile Pro Val Ile Arg Asp Asn Asp 155

Pro Asn Asn Ile Val Ile Val Gly Thr Gly Thr Trp Ser Gln Asp Val

His His Ala Ala Asp Asn Gln Leu Ala Asp Pro Asn Val Met Tyr Ala 185 190 195

Phe His Phe Tyr Ala Gly Thr His Gly Gln Asn Leu Arg Asp Gln Val 200 205

Asp Tyr Ala Leu Asp Gln Gly Ala Ala Ile Phe Val Ser Glu Trp Gly 215 220 225 230

Thr Ser Ala Ala Thr Gly Asp Gly Gly Val Phe Leu Asp Glu Ala Gln 235 240 245

Val Trp Ile Asp Phe Met Asp Glu Arg Asn Leu Ser Trp Ala Asn Trp 250 255 260

Ser Leu Thr His Lys Asp Glu Ser Ser Ala Ala Leu Met Pro Gly Ala 265 270 275

Asn Pro Thr Gly Gly Trp Thr Glu Ala Glu Leu Ser Pro Ser Gly Thr 280 285

Phe Val Arg Glu Lys Ile Arg Glu Ser Ala Ser Ile Pro Pro Ser Asp 295 300 305 310

Pro Thr Pro Pro Ser Asp Pro Gly Glu Pro Asp Pro Gly Glu Pro Asp 315

Pro Thr Pro Pro Ser Asp Pro Gly Glu Tyr Pro Ala Trp Asp Ser Asn 330 335

Gln Ile Tyr Thr Asn Glu Ile Val Tyr His Asn Gly Gln Leu Trp Gln 345

Ala Lys Trp Trp Thr Gln Asn Gln Glu Pro Gly Asp Pro Tyr Gly Pro 360 365

Trp Glu Pro Leu Lys Ser Asp Pro Asp Ser Gly Glu Pro Asp Pro Thr 375 380 385 390

Pro Pro Ser Asp Pro Gly Glu Tyr Pro Ala Trp Asp Ser Asn Gln Ile 395 400 405

Tyr Thr Asn Glu Ile Val Tyr His Asn Gly Gln Leu Trp Gln Ala Lys 410 415

Trp Trp Thr Gln Asn Gln Glu Pro Gly Asp Pro Tyr Gly Pro Trp Glu 425 430

Pro Leu Asn 440

CLAIMS:

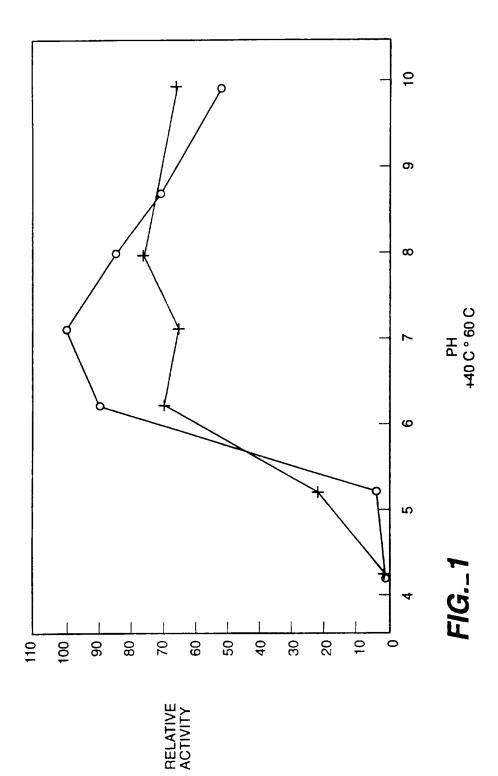
20

- 1. A cellulase obtainable from or derived from *Bacillus sp.* CBS 670.93, or a derivative thereof.
- A composition comprising a cellulase which comprises an amino acid
 sequence according to SEQ ID NO:1, or a derivative thereof having a sequence identity of greater than 89%.
 - 3. The composition according to claim 2, wherein said cellulase has a sequence identity of at least 95% to SEQ. ID NO. 1.
- 4. A composition comprising a cellulase which comprises an amino acid sequence according to SEQ ID NO:1, or a derivative thereof having a sequence similarity of at least 92.5%.
 - 5. The composition according to claim 5, wherein said cellulase has a sequence similarity of at least 97%.
- 6. The composition according to claim 1, wherein said cellulase is obtained from *Bacillus sp.* CBS 670.93.
 - 7. A composition comprising DNA which encodes an amino acid sequence according to claim 2 or 4.
 - 8. A composition comprising DNA which encodes an amino acid sequence according to claim 3 or 5.
 - An expression vector comprising the DNA composition of claim 7.
 - 10. An expression vector comprising the DNA composition of claim 8.
 - 11. A host cell transformed with the DNA composition of claim 7.
 - 12. A host cell transformed with the DNA composition of claim 8.
 - 13. A method of expressing a cellulase comprising:
- 25 (a) transforming a suitable microorganism with DNA encoding an amino acid sequence according to claim 2 or 4;
 - (b) preparing a fermentation broth containing said suitable microorganism under conditions suitable for expression of said DNA;
- (c) maintaining said fermentation broth for a time and under conditions to permit the expression of a desired amount of said cellulase; and
 - (d) collecting said fermentation broth which contains said cellulase.
 - 14. A detergent composition comprising the cellulase of claims 1, 2 or 4.

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- 15. A method of treating textiles comprising contacting said textile with the cellulase of claims 1, 2 or 4.
- 16. A method of treating cellulose based pulp comprising contacting said cellulose based pulp with the cellulase according to claims 1, 2 or 4.



SUBSTITUTE SHEET (RULE 26)

121	GAATTCCGTTACATATTTTGCAAAAAAGAGGGTGGTGGCGCTACATATACACCTTAAAAA
-60	TGCAGACTAAAACGATTTCGTTTCAGTATGAAAAGCTAAACCATTACCAAGGAGGAAATT
1	ATGAAAAAGATAACTACTATTTTTGCCGTATTGCTCATGACATTGGCGTTGTTCAGTATAMetLysLysIleThrThrIlePheAlaValLeuLeuMetThrLeuAlaLeuPheSerIle
61	GGAAACACGACAGCGGCTGATGATTATTCAGTTGTAGAGGAACATGGGCAACTAAGTATTGIyAsnThrThrAlaAlaAspAspTyrSerValValGluGluHisGlyGlnLeuSerIle
121	AGTAACGGTGAATTAGTCAATGAACGAGGCGAACAAGTTCAGTTAAAAGGGATGAGTTCC SerAsnGlyGluLeuValAsnGluArgGlyGluGlnValGlnLeuLysGlyMetSerSer
181	CATGGTTTGCAATGGTACGGTCAATTTGTAAACTATGAAAGCATGAAATGGCTAAGAGAT HisGlyLeuGlnTrpTyrGlyGlnPheValAsnTyrGluSerMetLysTrpLeuArgAsp
241	GATTGGGGAATAACTGTATTCCGAGCAGCAATGTATACCTCTTCAGGAGGATATATTGACASpTrpGlyIleThrValPheArgAlaAlaMetTyrThrSerSerGlyGlyTyrIleAsp
301	GATCCATCAGTAAAGGAAAAAGTAAAAGAGACTGTTGAGGCTGCGATAGACCTTGGCATAAAAGAGACCTGTGAGGCTGCGATAGACCTTGGCATAAAAGAGACTGTTGAGGCTGCGATAGACCTTGGCATA
361	TATGTGATCATTGATTGGCATATCCTTTCAGACAATGACCCGAATATATAT
121	GCGAAGGATTTCTTTGATGAAATGTCAGAGTTGTATGGAGACTATCCGAATGTGATATAC AlaLysAspPhePheAspGluMetSerGluLeuTyrGlyAspTyrProAsnVallleTyr
181	GAAATTGCAAATGAACCGAATGGTAGTGATGTTACGTGGGACAATCAAATAAAACCGTAT GluIleAlaAsnGluProAsnGlySerAspValThrTrpAspAsnGlnIleLysProTyr
541	GCAGAAGAAGTGATTCCGGTTATTCGTGACAATGACCCTAATAACATTGTTATTGTAGGT AlaGluGluVallleProVallleArgAspAsnAspProAsnAsnIleVallleValGly
501	ACAGGTACATGGAGTCAGGATGTCCATCATGCAGCCGATAATCAGCTTGCAGATCCTAAC ThrGlyThrTrpSerGlnAspValHisHisAlaAlaAspAsnGlnLeuAlaAspProAsn
661	GTCATGTATGCATTTCATTTTTATGCAGGAACACATGGACAAAATTTACGAGACCAAGTA ValMetTyrAlaPheHisPheTyrAlaGlyThrHisGlyGlnAsnLeuArgAspGlnVal
721	GATTATGCATTAGATCAAGGAGCAGCGATATTTGTTAGTGAATGGGGGACAAGTGCAGCT AspTyrAlaLeuAspGlnGlyAlaAlaIlePheValSerGluTrpGlyThrSerAlaAla
781	ACAGGTGATGGTGTGTTTTTTAGATGAAGCACAAGTGTGGATTGACTTTATGGATGAA ThrGlyAspGlyGlyValPheLeuAspGluAlaGlnValTrpIleAspPheMetAspGlu
341	AGAAATTTAAGCTGGGCCAACTGGTCTCTAACGCATAAGGATGAGTCATCTGCAGCGTTA ArgAsnLeuSerTrpAlaAsnTrpSerLeuThrHisLysAspGluSerSerAlaAlaLeu
01	ATGCCAGGTGCAAATCCAACTGGTGGTTGGACAGAGGCTGAACTATCTCCATCTGGTACA MetProGlyAlaAsnProThrGlyGlyTrpThrGluAlaGluLeuSerProSerGlyThr

FIG._2A
SUBSTITUTE SHEET (RULE 26)

961	TTTGTGAGGGAAAAATAAGAGAATCAGCATCTATTCCGCCAAGCGATCCAACACCGCCA PheValArgGluLysIleArgGluSerAlaSerIleProProSerAspProThrProPro
1021	TCTGATCCAGGAGAACCGGATCCAGGAGAACCGGATCCAACGCCCCCAAGTGATCCAGGA SerAspProGlyGluProAspProGlyGluProAspProThrProProSerAspProGly
1081	GAGTATCCAGCATGGGATTCAAATCAAATTTACACAAATGAAATTGTGTATCATAACGGT GluTyrProAlaTrpAspSerAsnGlnIleTyrThrAsnGluIleValTyrHisAsnGly
1141	CAGTTATGGCAAGCGAAATGGTGGACACAAAATCAAGAGCCAGGTGACCCATACGGTCCG GlnLeuTrpGlnAlaLysTrpTrpThrGlnAsnGlnGluProGlyAspProTyrGlyPro
1201	TGGGAACCACTCAAATCTGACCCAGATTCAGGAGAACCGGATCCAACGCCCCCAAGTGAT TrpGluProLeuLysSerAspProAspSerGlyGluProAspProThrProProSerAsp
1261	CCAGGAGAGTATCCAGCATGGGATTCAAATCAAATTTACACAAATGAAATTGTGTACCAT ProGlyGluTyrProAlaTrpAspSerAsnGlnIleTyrThrAsnGluIleValTyrHis
1321	AACGGCCAGCTATGGCAAGCAAAATGGTGGACACAAAATCAAGAGCCAGGTGACCCATAT AsnGlyGlnLeuTrpGlnAlaLysTrpTrpThrGlnAsnGlnGluProGlyAsnProTyr
1381	GGTCCGTGGGAACCACTCAATTAAACTATATAATTGATAAAAATTTACTAATGAGATAGT GlyProTrpGluProLeuAsnEnd
1441	$\underline{GAGAATCCCAAGAGTC} \underline{TAAATTT} \underline{GAAGATTGGCATTCTC} \underline{ATTTTACAATTAATTTAATCC}$
1501	ATTGAAAATATTTAAAAACGAATTTTATAATATCCAAGGTACCATACTTAATTGGCGGTA
1561	CTTTTTCTGTCCTTATAGCTGCCCATCCCCCGAAAAAGCGGTCGAAAACTGGTGCATT
1621	TTTCAGCATTATCTTGTAAATATCAAAACATAAGAAAAAGCCTTGAAACATTGATATGAC
1681	AACGTTTCTAAGGCTTTTCTGCATTTCTTATTCAGTGTATGCCAATTAACGAGAGTACCA
1741	CTCAACGATAAGTTGTTCGTTAATTTCAGCTGGAAGCTCAGAACGCTCAGGTAAACGAGT
1801	GAACGTACCTTCAAGCTT

FIG._2B